

**Claims**

1. A method for producing from potatoes a vacuum packed pre-boiled potato product, comprising:
  - 5 a. removing the peel from the potatoes,
  - b. contacting the potatoes with an aqueous solution comprising an effective amount of a starch-degrading enzyme, and
  - c. vacuum packaging the enzyme-treated potatoeswherein the enzyme-treated potatoes are boiled before or after step (c) to produce a  
10 vacuum packed pre-boiled potato product.
2. The method of claim 1, wherein the starch degrading enzyme is an alpha-amylase.
3. The method of claims 1-2, wherein the alpha-amylase is derived from *Aspergillus* sp., preferably from *Aspergillus oryzae* or *Aspergillus niger*, or from *Bacillus* sp., preferably from *Bacillus licheniformis*.
- 15 4. The method of any of claims 1-3, further comprising cutting the peeled potatoes into pieces, such as slices or strips.
5. A vacuum packed pre-boiled potato product obtained by the method of any of claims 1-4.